Lunch

to indulge

biscotti baci di alassio, cantuccini, mandorle assortite, brutti ma buoni 8
castagnole freshly fried doughnuts, anise sugar, salty bourbon caramel sauce 9
cannoncini house made puff horns, vanilla cream, tart cherry marmalade, pistachios 9
torrone honey & nut nougatine semifredo, warmed fudge sauce, amarena cherries 10
lavanda pannacotta lavender infused cream, lemon curd, honey poached citrus fruit 11
torta mandorle apricot almond baked tart, lemon verbena gelato, blueberry sauce 12
budino di cioccolato chocolate cream pot, whipped chantilly cream, maldon salt 12

please choose two flavors

- **gelato** – vanilla / pistachio / hazelnut 8
- **sorbet** – chocolate / mixed berry/ pineapple 8

to finish . . .

COFFEE
- espresso – 4
- macchiato – 4.25
- café latte – 5
- cappuccino – 5
- americano – 4

SPECIALTY COFFEE DRINKS
- bicerin – 6
- mochaccino – 6
- hot chocolate – 6

DESSERT WINE - PORT
- moscato d asti– saracco 13
- brachetto d'aqui – braida 350ml 28
- warre's, tawny 10 years 15
- zibbibo ben rye – passito di pantelleria 16
- vin santo – san felice, italy 19

TEA
- assam (black) – 6
- pu-erh mini tuo-cha (black) – 6
- earl grey blend (black) – 6
- lapsang souchong (black) – 6
- gunpowder (green) – 6

TISANE
- red oz (rooibos) – 6
- chamomile & lavender – 6
- fresh mint – 6

DIGESTIVI
- bailey's – 11
- sambuca white romana – 12
- limoncello arvero – 12
- caffé borghetti, italy – 13
- anisette – 13
- hardy v.s. – 13
- frangelico – 14
- amaretto lazzaroni – 14
- hennessy v.o.s.p – 21

AMARO
- cynar – 13
- ciociaro – 13
- averna – 13
- lucano – 13
- braulio – 13
- fernet branca – 13
- meletti – 15
- s. maria al monte – 14
- montenegro – 16
- sibilia – 16
- dell'erborista – 16
- nardini – 19
- nonino – 19
- barolo chinato – 19

GRAPPA
- poli miele – 14
- poli traminer – 16
- nonino moscato – 19
- poli torcolato – 22
- poli barrique – 22
- braida – 26
- berta barbera – 35